

§ 52.1010

fairly well developed and fairly well fleshed.

(c) *(C) classification.* If the whole or pitted dates, whole dry dates for processing, date pieces, or macerated dates possess a fairly good character, a score of 28 to 31 points may be given. Dates that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard or U.S. Grade C (Dry) or U.S. Standard (Dry), whichever is applicable, regardless of the total score for the product (this is a limiting rule). "Fairly good character" has the following meanings with respect to the following styles:

(1) *Whole; pitted.* (i) In whole or pitted dates other than whole dry dates for processing the dates may be firm but are pliable; may possess semi-dry calyx ends; and not less than 80 percent, by weight, of the dates are fairly well developed and are fairly well fleshed, or at time of packing are in a state of ripeness that within 15 days will develop into such character and the remainder may fail to possess such fairly good character or may possess dry calyx ends.

(ii) In whole dry dates for processing the dates may be firm and dry but are fairly well developed and fairly well fleshed.

(2) *Pieces; macerated.* The character may be variable throughout the units or mass but not seriously affected by dry calyx end material or inedible portions of dates.

(d) *(SStd) classification.* Dates that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.1010 Ascertaining the grade of a lot.

The grade of a lot of the processed product covered by these standards is determined by the procedures set forth in the regulations governing inspection and certification of processed fruits and vegetables, processed products

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thereof, and certain other processed food products (§§ 52.1 to 52.87).

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SCORE SHEET

§ 52.1011 Score sheet for dates.

Size and kind of container.
Container mark or identification.
Label or brand.
Net weight.
Style.
Count (per lb.).
Moisture content (if determined).
One variety ☐ Yes ☐ No.

Factors			
Score points.			
Color	20	(A) 18-20 (B) (B-Dry) 16-17 (C) (C-Dry) 14-15 (SStd) 10-13	
Uniformity of size.	10	(A) 9-10 (B) (B-Dry) 8 (C) (C-Dry) 7 (SStd) 6	
Absence of defects.	30	(A) 27-30 (B) (B-Dry) 24-26 (C) (C-Dry) 21-23 (SStd) 10-20	
Character	40	(A) 36-40 (B) (B-Dry) 32-35 (C) (C-Dry) 28-31 (SStd) 10-27	
Total score	100		
Grade.			

¹ Limiting rule.

Subpart—United States Standards for Grades of Processed Raisins¹

SOURCE: 41 FR 34751, Aug. 17, 1976, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

§ 52.1841 Product description.

Processed Raisins are dried grapes of the *Vinifera* varieties, such as Thompson Seedless (Sultanina), Muscat of Alexandria, Muscatel Gordo Blanco, Sultanina, Black Corinth or White Corinth. The processed raisins are prepared from clean, sound, dried grapes; are

¹ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and Regulations.

properly stemmed and capstemmed except for cluster or uncapstemmed raisins; are properly seeded in seeded styles; are sorted or cleaned, or both; and except for cluster or uncapstemmed raisins, are washed in water to assure a wholesome product.

§ 52.1842 Product description of Layer or (Cluster) raisins with seeds.

Raisins with Seeds that are referred to as *Layer or Cluster raisins* means that the raisins have not been detached from the main bunch.

§ 52.1843 Summary of types (varieties) of processed raisins.

- (a) Type I—Seedless Raisins.
 - (1) Natural.
 - (2) Dipped, Vine-dried, or similarly processed raisins.
- (b) Type II—Golden Seedless Raisins.
- (c) Type III—Raisins with Seeds.
 - (1) Natural.
 - (i) Seeded (seeds removed).
 - (ii) Unseeded-capstemmed (loose).
 - (iii) Unseeded-uncapstemmed (loose).
 - (iv) Layer (or Cluster).
 - (2) Dipped, Vine-dried, or other similarly processed raisins.
 - (i) Seeded (seeds removed).
 - (ii) Unseeded-capstemmed (loose).
 - (iii) Unseeded-uncapstemmed (loose).
- (d) Type IV—Sultana Raisins.
- (e) Type V—Zante Currant Raisins.
 - (1) Unseeded.
 - (2) Seeded.
- (f) Type VI—Mixed Types or Varieties of Raisins. A mixture of two or more different types (varieties) of raisins including sub-types outlined in this section but other than: (1) Mixtures containing Layer or Cluster Raisins with seeds; (2) Mixtures containing Unseeded-capstemmed and Unseeded-uncapstemmed Raisins with Seeds; and (3) mixture of Seeded and Unseeded Raisins with Seeds.

[41 FR 34751, Aug. 17, 1976. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981, as amended at 63 FR 72101, Dec. 31, 1998]

§ 52.1844 Definition of terms.

(a) *Capstems* means small woody stems exceeding $\frac{1}{8}$ -inch in length which attach the raisins to the branches of the bunch.

(b) A *piece of stem* means a portion of the branch or main stem.

(c) *Seeds* refers to whole, fully developed seeds which have not been removed during the processing of seeded raisins with seeds.

(d) *Damaged raisins* means raisins affected by sunburn, scars, insect injury, mechanical injury, or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality of the raisins. In seeded Raisins with Seeds, mechanical injury resulting from normal seeding operations is not considered damage.

(e) *Sugared* means either external or internal sugar crystals are present and the accumulation of such crystallized fruit sugars in the flesh or on the surface of the raisins is readily apparent.

(f) *Grit, sand, or silt* means any particle or earthy material.

(g) *Moisture* means the percentage by weight of the processed raisins, exclusive of branch and heavy stem material, that is moisture when determined by the "Dried Fruit Moisture Tester Method" or in accordance with other methods that give equivalent results.

(h) *Slightly discolored* means a raisin affected by a brown to dark brown discolored area around the capstem end of the raisin that is less than the area of a circle $\frac{1}{8}$ -inch in diameter.

(i) *Discolored* means a raisin affected by a brown to dark brown discolored area around the capstem end of the raisin that equals or exceeds the area of a circle $\frac{1}{8}$ -inch in diameter; *Provided*, That the overall appearance, keeping quality, and edibility of the product are not seriously affected.

(j) *Well-matured* means raisins that are full-fleshed, may have fine wrinkles and are rounded in appearance.

(k) *Reasonably well-matured* means raisins that are reasonably full-fleshed and may have shallow wrinkles with thick edged ridges.

(l) *Fairly well-matured* means raisins that are thin-fleshed and angular in appearance.

(m) *Substandard development* means raisins that are practically lacking in flesh.

(n) *Undeveloped* refers to extremely light berries that are lacking in sugary